



SEAFOOD

Stuffed Flounder \$34

Flounder is baked and stuffed with Maryland crab meat and a great combination of seasonings. Enjoy this East Coast classic with rice and vegetables.

Stuffed Shrimp \$36

If you like shrimp and crab, you will love our crab meat stuffed shrimp. Served with rice and vegetable of the day.

Salmon Florentine \$28

A delicious salmon recipe that will make you appreciate spinach in a whole new way. Served with rice and vegetables.

Crab Cake Platter..... \$35

You will get hooked on the scrumptious taste of this meal. Our crab cakes are pan-seared and delicious. Served with batsmati rice and vegetable of the day.

PASTA

Pasta Primavera..... \$22

The focus of this dish is vegetables. We combine a delightful blend of crisp vegetables over a bed of linguini, and top with olive oil or marinara sauce.

Cheese or Mushroom Ravioli \$22

Stuffed ravioli topped with flavorful marinara sauce.

Lobster Ravioli..... \$35

A signature dish at the Old Town Grill. Imagine lobster stuffed ravioli cooked perfectly and topped with crab meat and shrimp in a vodka sauce.

Shrimp and Scallop Linguini..... \$32

A light pasta dish mixing shrimp, scallops, fresh parsley, and a lemon garlic butter sauce. A favorite anytime.



DESSERTS

Bread Pudding – \$9

Martha Washington's old-fashioned recipe. Hot and glorious.

Baklava – \$9

Our honey baklava is flaky, crisp, and not overly sweet. Served to Kings in Persian palaces.

Crème Brulee – \$9

Crack through an incredibly crisp, perfectly caramelized shell into a rich, luscious and smooth custard.

Apple Pie a La Mode– \$9

Tart apples, butter, sugar, cinnamon, and more are combined and baked to perfection and then topped with vanilla ice cream.

Chocolate Cake – \$9

Moist, chocolatey, multi-layered perfection. This is your dream dessert.

Ice Cream – \$6

Please ask your server about available flavors.

KID'S MENU

Served with french fries.

Cheeseburger \$9

Grilled Cheese..... \$8

Chicken Tenders \$9

Mac & Cheese..... \$8

DINNER Menu



LaLou

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Leesburg, Virginia 20175

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APPETIZERS

Mini Crab Cakes.....\$15

Lump Chesapeake Bay blue crab meat. Made the traditional Maryland way.

Fried Calamari\$14

Crispy Calamari, fried to a golden brown crunch and served with Marinara.

Shrimp Scampi.....\$15

Classic Italian dish. Four jumbo shrimp served in a white wine and garlic butter sauce.

Escargot\$16

A French classic Hors D'oeuvre. Tender and delicious. Served with sun-dried tomatoes, mushrooms, and garlic butter.

Mushroom Canapes\$15

Fresh sauteed mushrooms are stuffed with a generous amount of crab meat.

SOUPS

Green Herb\$7

Thomas Jefferson's favorite soup. An elegant cream soup. Civilized and delicious.

French Onion.....\$8

The perfect soup for any season. There is no better way to begin a dinner.

Soup of the Day\$7

Ask your server about today's hearty offering.



SALADS

Add Chicken Breast for \$6 • Salmon or Shrimp for \$8

Mediterranean Salad\$12

A healthy and flavorful salad. Tossed with Romaine, tomato, feta cheese, kalamata olives, red onion, cucumber and pepperoncini.

Sweet and Nutty Salad\$15

Mixed greens topped with crunchy walnuts, dried cranberries, and goat cheese. A wonderful blend that will delight your taste buds.

Caesar Salad\$10

A classic salad that you will remember. It is all about the dressing and we make our own to mix with the traditional Romaine, parmesan cheese, and croutons.

Tri Color Salad.....\$16

Everyone loves a colorful dish. We pride ourselves on this one. Full of flavor and color with avocado, tomato, mozzarella, mixed greens, capers, red onion and kalamata olives.

House Salad\$8

Our tried and true salad with Romaine, tomato, red onion, and cucumber.

Salad Dressings

Green Herb Dressing • Ranch Dressing
Balsamic Vinaigrette • Caesar Dressing

**Consuming raw or under cooked meats may increase your risk of food borne illness.*



ENTREES

New York Strip Steak \$32

Juicy, tender, and delicious. A seared 12 oz. steak, served with mashed potatoes and vegetables.

Rib Eye Steak \$35

Our 12 oz. rib eye will treat you to a multi-sensory experience. It will hit every note and is quite wonderful served with mashed potatoes and vegetables.

Filet Mignon Au Poivre \$36

8 oz. premium filet with pepper. A favorite served with mashed potatoes and vegetables.

Lamb Kabob \$27

Juicy lamb tossed in herbs, paired with a refreshing mint yogurt sauce and served over basmati rice with vegetables.

Chicken Kabob \$25

Sliced chicken breast come together in a flavorful marinade. Skewered and grilled to become an amazing meal served with basmati rice and vegetables.

Curried Chicken \$24

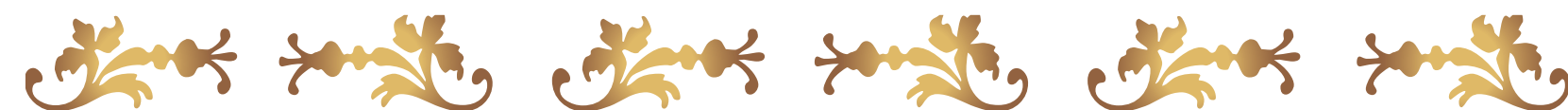
If you are craving something scrumptious and love ginger, you will love this dish. Served with basmati rice and vegetables.

Pork Chop..... \$25

Our classic. Pork chops in a brandy apple sauce to bring out the pork flavor. Surrounded with mashed potatoes and vegetables.

Jefferson's Delight \$22

We soak our liver in milk, sweet herbs and spices, then grill to create a tender taste treat. It is presented on a bed of basmati rice, surrounded by vegetables and topped with caramelized onions.



LALOU SPECIALS

Chicken Tagine with Olives \$32

Feeling exotic? Our delicious and healthy Moroccan dish adds a little spice and variety. Served with preserved lemon and olives over couscous.

Lamb Shank \$38

A dish to fall in love with! A perfectly seasoned lamb shank cooked to perfection and served over white beans.

Beef Tenderloin Tagine \$32

This tagine recipe is about the spices and the slow cooking of the beef tenderloin, allowing the wonderful flavors time to develop. Then we serve with prunes and almonds.

Seafood Paella \$38

A truly succulent Mediterranean seafood delight. Packed with calamari, clams, shrimp, scallops, mussels, and saffron rice.

